

## **desserts**

Ice Cream	95/-
Gulab Jamun (2 pcs)	95/-
Kesar Phirni	125/-
Tile Wale Kulfi	95/-
Tutti Fruity	125/-

## **soft beverages**

Aerated Drinks	75/-
Mineral Water	65/-
Diet Coke	95/-
Juice's (Ask Server)	95/-
Red Bull	175/-
Lassi (Sweet/Salty)	95/-
Fresh Lime Soda (Sweet/Salty/Mix)	75/-
Flavored Ice Tea (Ask Flavor's)	125/-

## **rice & noodles**

<b>Fried Rice (Veg)</b>	<b>175/-</b>
<b>Fried Rice (Egg)</b>	<b>185/-</b>
<b>Fried Rice (Chicken)</b>	<b>195/-</b>
<b>Hakka Noodles (Veg)</b>	<b>195/-</b>
<b>Hakka Noodles (Chicken)</b>	<b>235/-</b>
<b>Chilli Garlic Noodles</b>	<b>225/-</b>





## Veg. Starters

**Paneer Tikka (Achari, Mint, Ajwani)** 295/-

*(Dices of cottage cheese cooked in special tandoori marination)*

**Veg. Seekh Kebab** 275/-

*(Vegetables combined with cottage cheese marinated with spices and cooked over charcoal)*

**Stuffed Tandoori Mushroom** 295/-

*(Mushroom stuffed with cottage cheese, cashew nut and cooked in tandoor to perfection)*

**Tandoori Salad** 275/-

*(Chef's special)*

**Dahi Ke Kebab** 275/-

*(Hung curd mixed with finely chopped green chilli, coriander & deep fried)*

**Soya Malai Chaap** 295/-

*(Soyabean chaap marinated with cream, butter and finished in clay oven)*

**Hara Bhara Kebab** 295/-

*(Minced cottage cheese marinated with fresh mint and coriander cooked in clay oven)*

**Assorted Veg Platter** 395/-

*(Chef selection of tikka's and kebab's)*



# non veg starters

<b>Chicken Malai Tikka</b>	365/-
<i>(Chicken marinated in yoghurt, sour cream and cooked in clay oven)</i>	
<b>Chicken Kali Mirch Tikka</b>	365/-
<i>(Chicken marinated in yoghurt, cream and flavored with freshly grounded black pepper)</i>	
<b>Chicken Tikka</b>	365/-
<i>(Chicken cooked in clay oven in mughlai style)</i>	
<b>Chicken Gilafi Seekh Kebab</b>	335/-
<i>(Minced chicken and finely chopped bell peppers)</i>	
<b>Stuffed Tangari Kebab (4Pcs.)</b>	365/-
<i>(Chicken legs stuffed with minced chicken, cashew nut and cheese)</i>	
<b>Tandoori Chicken (Half/Full)</b>	275/- 455/-
<i>(Chicken marinated in authentic spice and cooked to perfection)</i>	
<b>Afgani Chicken (Half/Full)</b>	275/- 455/-
<i>(Chicken marinated in cream yoghurt and authentic spices and cooked to perfection)</i>	
<b>Mutton Seekh Kebab</b>	325/-
<i>(Tender minced lamb marinated with exotic spices paste, herbs, butter and baked on slow fire)</i>	
<b>Chicken Pakora</b>	325/-
<i>(Traditional batter fried chicken pieces)</i>	
<b>Fish Tikka Ajwani</b>	455/-
<i>(Herb sauce marinated fish tikka cooked slowly in tandoor)</i>	
<b>Fish Amritsari</b>	455/-
<i>(Crispy fried fillet of river sole seasoned with traditional punjabi spices)</i>	
<b>Non Veg Platter</b>	555/-
<i>(Chef selection of tikka's and kebab's)</i>	



## **સાત = સિદ્ધ**

### **Tandoori Prawn**

**595/-**

*(Prawns cooked in tandoor, served with home made sauce )*

### **Prawn Salt 'n' Pepper**

**595/-**

*(Deep fried prawn tost with chops onion, ginger and garlic)*

### **Chilli Fish**

**435/-**

*(Slices fillet of fish and green peppers cooked with homemade chilli sauce)*

### **Fish Orly**


**455/-**

*(Fish dipped in flour egg based batter, fried and served with tarter sauce)*

### **Lemon Fish**

**435/-**

*(Slices of fish & vegetables, tossed in lemon chilli sauce)*



## **veg main course**

**Chilli Paneer Gravy** 325/-

*(Cottage cheese in choice of hot garlic / black pepper / soya garlic sauce)*

**Veg Manchurian Gravy** 315/-

*(Deep fried chopped vegetable balls cooked in soya sauces with garlic flavor)*

**Mix Vegetable in Hot Garlic Sauce** 325/-

*(Deep fried vegetables, three bell pepper sauces with white wine)*

**Mix Vegetable in Black Pepper Sauce** 315/-

*(Deep fried vegetables, three bell pepper cooked in black pepper sauces)*

**Broccoli Baby Corn in Oyster Sauce** 335/-

*(Deep fried broccoli, three bell pepper cooked in oyster sauce)*

**Stir Fried Asian Green** 335/-

*(All time favorite selected asian green tossed in cooking wine)*



## **non veg main course**

**Diced Chicken in Black Pepper Sauce** 365/-

*(Chicken cooked in traditional sauces with crush black pepper)*

**Chilli Chicken Gravy** 355/-

*(Boneless chicken in choice of hot garlic / black pepper / soya garlic sauce)*

**Diced Chicken in Schezwan Sauce** 365/-

*(Diced chicken stir-fried chilli)*

**Chicken Manchurian Gravy** 345/-

*(Deep fried dice chicken cooked in deep soya sauces in garlic flavor)*

**Diced Chicken in Hot Garlic Sauce** 355/-

*(Deep fried dice chicken three bell pepper sauces with white wine)*



# સાંથઈડ

	Non Veg.	Veg.
Tomato Soup		125/-
Hot 'n' Sour Soup	165/-	145/-
Sweet Corn Soup	165/-	145/-
Manchow Soup	165/-	145/-
Talumein Soup	165/-	145/-
Lemon Coriander Soup	165/-	145/-
Tom Yom	165/-	145/-



# chinese selection

## veg starters

**Veg. Spring Roll** 265/-

*(Mix vegetable julienne wrapped in flour skin and golden fried)*

**Crispy Vegetable Sauce 'n' Pepper** 275/-

*(Seasonal vegetables crisp fried and tossed in a chef's special sauce)*

**Chilli Paneer Dry** 295/-

*(Cubes of cottage cheese tossed with onion, garlic, capsicum and chilli paste)*

**Crispy Honey Chilli Potato** 265/-

*(Crispy fried potatoes, sweet chilli sauce)*

**Veg. Manchurian Dry** 265/-

*(Vegetable balls cooked with chopped onion, ginger, garlic, coriander, and green chillies)*

**Chilli Mushroom** 295/-

*(Mushroom tossed with onion, garlic, capsicum and chilli paste)*

**Cheese Papdi** 295/-

**Corn Salt 'n' Pepper** 265/-

*(Shallow fried corn kernels tossed with chopped shallot, ginger and white pepper)*

**Chilli Baby Corn & Mushroom** 285/-

*(Corn and Mushroom tossed with onion, garlic, capsicum and chilli paste)*

**Spice Potato** 265/-

*(Spears of potato fried, tossed with chilli and hot garlic paste)*

**French Fries** 210/-



## non veg starters

**Chilli Chicken Dry** 365/-

*(Boneless chicken in choice of hot garlic / black pepper / soya garlic sauce)*

**Drums of Heaven** 365/-

*(Fried chicken wings tossed in ginger paste and onion)*

**Chicken Salt 'n' Pepper** 365/-

*(Deep fried dice chicken toast with chopped ginger garlic spring onion served with hot garlic sauces)*

**Chicken Manchurian Dry** 365/-

*(Chicken balls cooked with chopped onions, ginger, garlic, coriander, and green chillies)*

**Lemon Chicken** 365/-

*(Chicken pieces batter fried tossed with red pepper, yellow pepper, ginger, carrot and lemon juice)*

**Garlic Chicken** 365/-

*(Chef's special)*

**Chicken Lollypop** 365/-

*(Deep fried chicken wings served with choice of sauces)*

**Golden Fried Chicken** 365/-

*(Chicken deep fried into crispy and served with garlic sauces)*



## **वेग मीन कोर्से**

**Kadai Paneer** 355/-

*(Cubes of cottage cheese cooked with whole Indian spices in masala gravy)*

**Paneer Lababdar** 355/-

*(A chefs special dish with a blend of different herbs)*

**Paneer Tikka Butter Masala** 365/-

*(Tandoori Cottage Cheese with makhni gravy)*

**Paneer Khurchan** 345/-

*(Chef's special)*

**Shahi Paneer** 365/-

*(Cottage cheese cooked in khoya and cashew nut rich gravy)*

**Methi Matar Masala** 325/-

*(Fresh green peas cooked with fresh fenugreek in a kadhai)*

**Sarson Ka Saag (Seasonal)** 325/-

**Khumb Makki Palak** 325/-

*(Chef's special)*

**Malai Kofta** 325/-

*(Dumplings made with fresh cottage cheese and stuffed with cashew nuts & raisins simmered in creamy gravy)*



## **veg main course**

<b>Mix Vegetable</b> <i>(Seasonal vegetable cooked in tomato and onion gravy and spices)</i>	<b>295/-</b>
<b>Jeera Aloo</b> <i>(Mildly spiced potatoes tempered with cumin seeds)</i>	<b>295/-</b>
<b>Gobhi Masala Adraki</b> <i>(Cauliflower cooked with onion, tomato, ginger and fresh herbs)</i>	<b>295/-</b>
<b>Dal Makhani</b> <i>(Black lentils &amp; kidney beans cooked overnight on clay oven and finished with cream &amp; butter)</i>	<b>315/-</b>
<b>Yellow Dal Tadka</b> <i>(Yellow lentils tempered with cumin seeds onion, green chillies and freshly chopped garlic)</i>	<b>295/-</b>
<b>Dal Panchratan</b> <i>(Chef's special)</i>	<b>295/-</b>
<b>Mushroom Do Pyaza</b> <i>(Mushroom cooked with onion and tomato thick gravy)</i>	<b>295/-</b>
<b>Bhindi Do Pyaza (Seasonal)</b> <i>(Chef's special)</i>	<b>295/-</b>



# ਹਮਾਰੇ ਮੁੱਖ ਦੌਰਾਨ

## Murg Makhani

365/-

*(Chicken cooked in clay oven and prepared in fresh tomato, onion, butter and cream gravy with Indian spices)*

## Murg Tikka Masala

365/-

*(Barbequed cubes of chicken cooked with tomatoes, onion and yoghurt)*

## Murg Lababdar

365/-

*(A chefs special dish with a blend of different herbs)*

## Murg Rara

395/-

*(Chicken pieces with rich marination of khade masalas mixed and cooked in thick tomato gravy)*

## Kadai Chicken

365/-

*(A chefs special dish with a blend of different herbs)*

## Tawa Chicken

365/-

*(Chef's special)*

## Saag Chicken

365/-

*(Chicken Marinated in spices and herbs roasted in clay oven and smothered in a spicy spinach puree)*

## Bhuna Gosht

395/-

*(Mutton cooked with tomatoes, onion and freshly ground spices)*

## non Veg main course

### Mutton Rogan Josh

395/-

*An authentic Kashmiri dish, meat cooked in its own juices n freshly ground spices and served in thin gravy and thick layer of oil)*

### Mutton Rara

395/-

*(Mutton pieces with rich marination of khade masalas mixed with spicy mutton keema and cooked in thick tomato gravy)*

### Mutton Saagwala

395/-

*Mutton Marinated in spices and herbs roasted in clay oven and smothered in a spicy spinach puree)*

### Fish Curry

455/-

*(Chef's special)*



## ਰਿਸ਼ਤੇ ਬੰਨ੍ਹਨ

Steam Rice	185/-
Jeera Rice	195/-
Biryani (Veg)	235/-
Biryani (Chicken)	295/-
Biryani (Mutton)	325/-
Navrattan Pulao	275/-
Peas Pulao	275/-



## મિશ્રિત રાઈ

Mix Raita	165/-
Pineapple Raita	165/-
Plain Curd	145/-
Boondi Raita	165/-
Burani Raita	175/-
Green Salad	95/-
Chana Chat	95/-
Hawain Salad (Non Veg)	135/-

## પપાડા

Masala Papad (4pcs.)	125/-
Roasted Papad (4pcs.)	95/-



<b>Blue Envy</b> <i>(A fabulous blend of peaches, blue mix and vanilla ice cream)</i>	150/-
<b>Coco Colada</b> <i>(Smooth blend of coconut cream, pineapple slice, pineapple juice and crust ice)</i>	150/-
<b>Garden Wedding</b> <i>(Coconut and pineapple blend with grenadine and strawberry flavour)</i>	150/-
<b>Sweet Kiss</b> <i>(A fizzy mix of apple juice, pineapple juice and strawberry crush)</i>	150/-
<b>Spring Fever</b> <i>(Mixed drink of lemon, mango, orange and pineapple juice)</i>	150/-
<b>Berry Sweetheart</b> <i>(Mix of cranberry juice, apple juice and sweetened by honey)</i>	150/-
<b>Blue Sea</b> <i>(A fantastic combination of pineapple juice, blue mix, lime juice, sugar syrup, splash of orange juice serve on the rocks and topped with soda)</i>	150/-
<b>Dusk</b> <i>(A fantastic combination of grenadine, cranberry juice, orange juice blue curacao and lemonade)</i>	150/-
<b>Currant Cooler</b> <i>(Black currant fizzy drink)</i>	150/-
<b>Red Riding Hood</b> <i>(A smooth mixture of cranberry, lemonade topped with sparkle)</i>	150/-
<b>Very Berry</b> <i>(A unique blend of berries)</i>	150/-
<b>Garden Wedding</b> <i>(A smooth blend of pineapple, coconut milk, grenadine and strawberry crush)</i>	150/-



# Rotis

Tandoori Roti	40/-
Tandoori Butter Roti	45/-
Mirchi Roti	65/-
Missi Roti	75/-
Khasta Roti	75/-
Naan Plain/Butter/Garlic	70/-
Parantha Lacha/ Pudina	60/-
Kulcha Aloo/Paneer/Mix	80/-
Keema Naan	145/-